

west

GROUP DINNER MENU #1
59 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

STARTER

HANDPICKED GREENS

shaved vegetables, grainy mustard dressing

CHOICE OF MAIN

BIODYNAMIC RISOTTO

sweet corn, roasted chanterelles, grana padano

WILD B.C. SALMON

crushed potato, olive tapenade, green chermoula

MAPLE HILL FARMS CHICKEN

grilled leeks, porcini puree, roasted miatake mushroom

DESSERT

MARSCARPONE CHEESECAKE

bc raspberries, tonka bean

ITEMS SUBJECT TO CHANGE

west

GROUP DINNER MENU #2
69 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

CHOICE OF STARTER

BURRATA

heirloom tomato, avocado, smoked tomato vinaigrette, watercress

GRILLED PACIFIC OCTOPUS

chickpea panisse, green romesco, pickled onion

CHOICE OF MAIN

BIODYNAMIC RISOTTO

sweet corn, roasted chanterelles, grana padano

MAPLE MISO ROASTED HALIBUT

shitake mushroom, napa cabbage, braised daikon, mushroom dashi

MAPLE HILL FARMS CHICKEN

grilled leeks, porcini puree, roasted miatake mushroom

CHOICE OF DESSERT

MARSCARPONE CHEESECAKE

bc raspberries, tonka bean

MILK CHOCOLATE MOUSSE

espresso cremeux, salted hazelnut praline sorbet

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #3
88 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

BABY GEM LETTUCE

black olive, calabrian chilli, avocado, white anchovy

SECOND

BIODYNAMIC RISOTTO

sweet corn, roasted chanterelles, grana padano

CHOICE OF ENTREE

CHILLIWACK CORN AGNOLOTTI

slow cooked onion, artichoke, grana padano

HAIDA GWAII SABLEFISH

soy sake glazed, jasmine rice, gai lan, sesame

AAA ALBERTA BEEF TENDERLOIN

pont neuf potato, confit tomato, sauce bearnaise

CHOICE OF DESSERT

MARSCARPONE CHEESECAKE

bc raspberries, tonka bean

MILK CHOCOLATE MOUSSE

espresso cremeux, salted hazelnut praline sorbet

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #4
99 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

BURRATA

heirloom tomato, avocado, smoked tomato vinaigrette, watercress

SECOND

HUMBOLT SQUID ALL'AMATRICIANA

guanciale, calabrian chilli, garlic, basil

THIRD

RICOTTA AGNOLOTTI

roasted sunchokes, cipollini onion, parmesan, sunflower

CHOICE OF ENTREE

Haida Gwaii Sablefish

soy sake glazed, jasmine rice, gai lan, sesame

Maple Hill Farms Chicken

grilled leeks, porcini puree, roasted miatake mushroom

AAA Alberta Beef Tenderloin

pont neuf potato, confit tomato, sauce bearnaise

CHOICE OF DESSERT

Marscarpone Cheesecake

bc raspberries, tonka bean

Milk Chocolate Mousse

espresso cremeux, salted hazelnut praline sorbet

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GROUP DINNER MENU #5
108 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

BURRATA

heirloom tomato, avocado, smoked tomato vinaigrette, watercress

SECOND

BUTTER POACHED LOBSTER

potato gnocchi, roasted mushroom, sauce americane

THIRD

ROASTED MUSHROOM CONSOMME

goat cheese tortellini, onion, wild mushroom

FOURTH

Haida Gwaii Sablefish

soy sake glazed, jasmine rice, gai lan, sesame

MAIN

AAA Alberta Beef Tenderloin

pont neuf potato, confit tomato, sauce bearnaise

DESSERT

Milk Chocolate Mousse

espresso cremeux, salted hazelnut praline sorbet

ITEMS SUBJECT TO CHANGE